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HERBS

from

Twin Trees Gardens

LYNBROOK, N. Y.

NOW more than ever, economical and healthy cooking is essential to the Nation. Nowadays, thrift and ingenuity are indispensable household assets. Many inexpensive foods contain highly nutritive properties. The question often arises on how to make them more palatable.

Zest and flavor can be added to any food — left overs and made over dishes can be made to taste like new by the addition of fragrant herbs. For seasoning foods one does not need to follow any special rules; individual taste is sufficient in deciding the mixing and the balancing of scrupulously selected herbs.

A pinch of this, a dash of that added to the most ordinary daily staples or to the occasional special dish will add variety and pleasure to the enjoyment of eating.

In their products Twin Trees Gardens offers to the public generations of experience in the art of cooking with herbs.

The tested recipes in the following pages give further proof to the above statement.

Herb Seasonings

Eating becomes a pleasure when food is prepared with the subtlety of a fine art. In cooking as in art, the aim is to make of the ordinary something extraordinary.

Our Herb Seasonings have been so skillfully prepared as to transform God's bounty into a man's delight.

Salad Herbs — Soup Herbs — Fish Herbs — Tomato Bouquet — Savory Gravy Herbs — Egg Omelet Herbs —Poultry Herbs — Consomme Bouquet — Bouquet Creole — Onion Seasoning — Mint for Lamb — Garlic Seasoning.

GLASS JARS—½ oz. net—30c each

Each Jar labeled with Suggested Uses

Herbs

There is nothing new under the sun—that is a fact. Yet, our unquenchable daily desires compel us to shape and reshape, to create and recreate, to construct and reconstruct natural resources into new needs.

You will understand what we mean when you use our Garden fresh herbs.

Rosemary — Thyme — Sweet Marjoram — Spearmint — Parsley — Bay Leaves.

JARS—½ oz. net—30 cents

Summer Savory—Sweet Basil—Sage

JARS—½ oz. net—35 cents

Chervil—Tarragon—JARS—½ oz. net—55c

Each Jar labeled with Suggested Uses

Epicure's Dressing

The secret of a salad does not lie in the heart of the lettuce, the heart of the palm or the core of the artichoke, but in the quality of the dressing. The secret lies in the success of—Twin Trees Gardens for creating such a salad dressing. We are glad to reveal our secret in glowing whispers to you and your friends.

No. E93—Made from distilled Tarragon Vinegar, Virgin Olive Oil, Spices and Fresh Herbs.

Flasks of 6 oz.—75 cents

Herb Vinegars

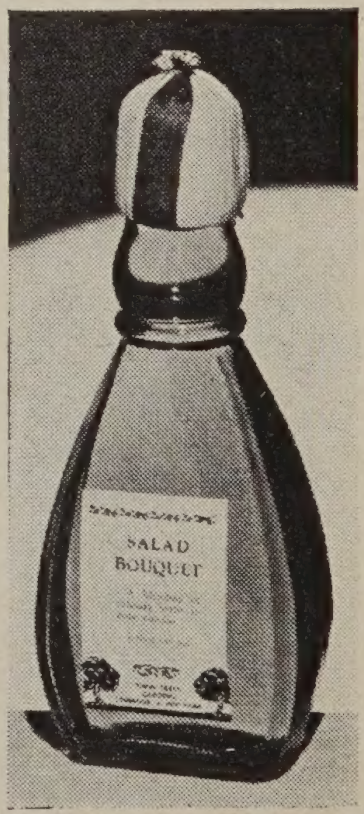
Like the tang of an ocean breeze herbed vinegars invigorate salads and cooking.

Our vinegars are distilled, filtered and fused with the gentle breath of Tarragon, Basil, Mint, Garlic, Salad Bouquet and Wine Vinegar. . .

Choose from the six to fit your mood and personality.

Flasks—6 oz. net—50 cents each

Flasks—3 oz. net—25 cents each



Fresh and Fragrant

Our business is to make herbs flourish where you might least expect them. Because we know our business, we have made your very own pantry flourish with the fragrance of fresh green leaves of Tarragon, Chervil and Dill.

Preserved in pure white distilled vinegar. Use the fresh leaves as well as the vinegar and replenish the vinegar for a continual supply.

JARS—8 fl. oz. with Fresh Leaves—75c each

A Gourmet's Delight

Since time immemorial the greatest chefs have encouraged the pleasures of dunking. You may satisfy the needs of the stomach with the bulk, but only the gravy will consummate the cravings of your palate.

He who does not dunk betrays his feelings for three fundamental needs—craving, discrimination and appreciation. Our Herbed Gravymaker does not betray for the proof is in the gravy.

No. E90—Jar of 7 oz. with directions for Brown Gravy, Cream Gravy and White Sauce—35 cents

A Gourmet's Selection

For expert culinary advice, call on this hanging cabinet of ten well trained "little chefs". They will work with you at any time and for any occasion. We have trained and refined them to meet the whimsicalities and exigencies of the most fastidious employer. They work efficiently and silently. These ten "little chefs" will never talk back to you. When you don't need their help, just shelve them until the next occasion.

No. A50—Hanging cabinet of pine, finished in Early American Maple. Size 8x10 inches. Holds 10 jars of herbs and herb seasonings to add zest to a variety of dishes—$3.50

Hang Your Worries Here

Be a good Samaritan, help your friends to hang their culinary worries on this shelf.

They will bless you for thinking of them with such fragrance and sweetness.

No. A51—Hanging shelf of pine in natural finish —ready to hang. Holds 6 jars of mouth watering herbs and herb seasonings—$2.00

Table Mustard

with Fine Herbs

A truly fine table mustard with a mild and piquant tang.

No. E98—Jar of 4 oz. net 20 cents.

A Basket of Garden Cheer

This is a neat little idea you can carry about with you. Whether you are a busybody in the kitchen or not you will find much use for this smart wicker basket of herb seasonings.

No. A48—10 jars— nicely arranged.....$3.50

Salad Seasoning Herbs

A positive requisite to achieve that certain flavor in the salad.

No. E91. Large Economical jar—1 oz. net—50 cents.

Vinegar Tray

Whether you use these herb vinegars for salads, sauerbraten, red cabbage or pickled beets — the flavor they impart to foods make them indispensable in the kitchen.

No. A55—Handle Tray containing 4 bottles of assorted flavors—your choice of the vinegars—$2.50

No. A52—Tray with 6 jars Herb Seasonings—$2.00

No. A54—Tray of 3 jars Herb Seasoning and 2 bottles Vinegars—$2.25

Eloquent Greetings

When greetings are in order, they can be conveyed with modern eloquence — say them with the fragrance of herbs. This wicker basket contains bundles of palatable pleasure. It is flattering to be thought as a person of discriminating tastes.

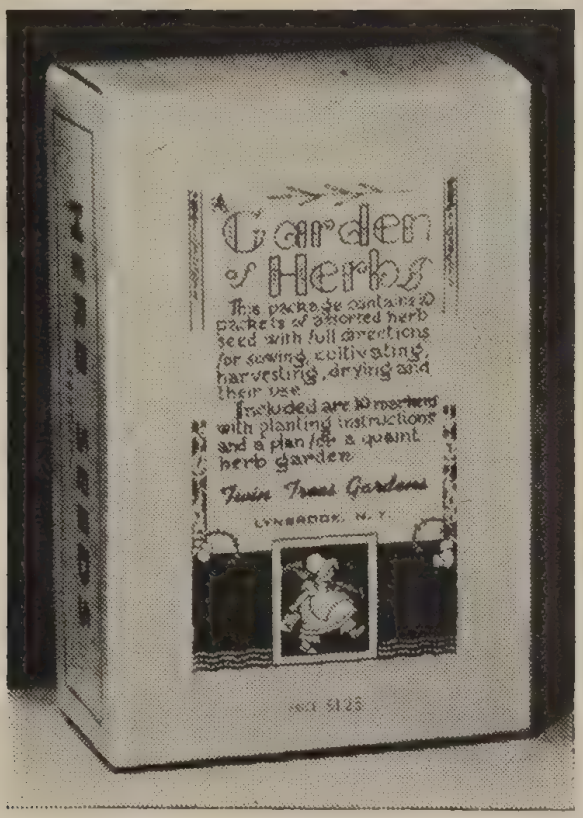
No. A49—Wicker basket with one flask each of Tarragon Vinegar and Dressing for Salad Greens —with one jar each of Salad Herbs and Bouquet Creole—$2.50

Gift Box

Dear So and So, you will say: "I am sending you these eight jars of herbs and herb seasonings in case you do not know them. I want to be the first to introduce you to a set about which many of my friends are talking about . . . "

No. A53—Gift Box of 8 jars herbs and herb seasonings—$2.50

Herbs for the Garden and Kitchen



A garden of herbs serves the kitchen with the same fragrance and usefulness as a bed of roses serves the living room — one can pluck their goodness at will—yet the flower, the flavor and the plant will last after the appearance of the Autumn Moon.

No. E80—For the garden or window box enthusiast. Kit of 10 packets assorted herb seed with 10 wooden markers and full directions for sowing, cultivating, harvesting, drying and uses. $1.25

Selection of Seed Our Option

Salad Bowl

This is a bowl you will be proud to possess.
Created from a solid piece of selected, air dried Birch wood, hand turned and polished. Perfect in every detail.

Size: 10 inches $3.75

Size: 5½ inches (individuals) .....each .70

Salad Fork and Spoon Set

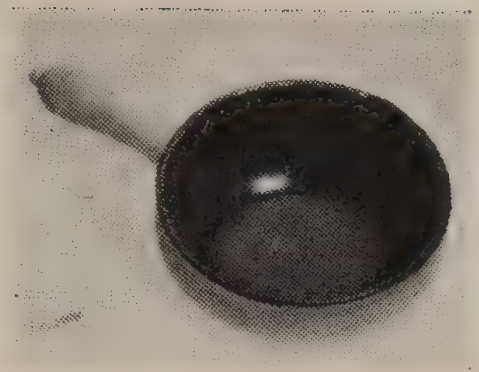
Made and finished by hand of Birch to match the Salad Bowl.

Size: 10½ inches.....$1.95 set

Complete set of Salad Bowl, Fork and Spoon Set with 6 individual Bowls .....$9.25 complete

Mustard and Dressing Jar

A distinctive table piece of Solid Birch wood with cover and spoon to match. Crystal glass container $2.00



Earthenware Casseroles

To retain savory fresh flavor in good cooking these casseroles are the "must" in fine kitchens.

Turned out by true ceramic craftsmen, they are fireproof, odorless, non-absorbent.

Interiors are fire glazed and exteriors in natural clay.

No. 1—8 oz. capacity ..... $ .40
With cover ..... .65

No. 2—1½ qt. capacity 1.10
With cover 1.60

Set of 12-8 oz.—$4.50

STEW POT

No. 3—2 qt. capacity, with cover 1.45

Pepper Mill

We have yet to see a more attractive pepper mill. This one boasts a bone handle, tooled cutters, all turned out by hand from birch wood.

$2.75

SELECTED QUALITY SPICES

If you enjoy good food, you will appreciate these fine, highly selected spices. You need not be an expert to distinguish their difference.

Packed in clear glass, airtight jars:

CINNAMON	2½ oz. net	40c
WHOLE PEPPER	3 oz. net	20c
CLOVES	2 oz. net	25c
NUTMEG	2½ oz. net	35c
CURRY	2½ oz. net	25c
PAPRIKA	2½ oz. net	35c
HICKORY SMOKED SALT	4½ oz. net	25c
CELERY SEASONING	4 oz. net	25c

A Practical
PRIMER OF HERBS
for the American Kitchen

A handy kitchen companion for the simple preparation of Beverages, Canapes, Sauces, Dressings, Soups, Eggs, Poultry, Fowl, Meats, Sea Food and Salads.

Here is a compact and concise little recipe booklet which anyone who likes to prepare food should have.

35 cents per copy
including a packet of herbs

HERB SEEDS FOR THE GARDEN

		Packet
ANISE	Pimpinella Anisum—Leaves used for garnishing—seeds for candy.	10c
BENE	Sesamum orientale—Seeds used in bread, rolls, pastry.....	15c
BEE BALM	Monarda didyma—Used in pot-pourri	20c
BORAGE	Borago officinalis—For flavoring cordials, claret	15c
BASIL	Ocynum Basilicum—Leaves used in seasoning meats, salads, tomato	10c
BURNET	Sanguisorborba minor — Leaves used in salad.....	35c
*CATNIP	Nepeta cataria—Shoots used for seasoning. Attractive to the cat.	25c
*CHIVES	Allium Schaenoprasum — Used wherever a mild onion flavor is desired	30c
CORIANDER	Coriandrum sativum—Seeds used for candy and pastry.....	10c
CHERVIL	Anthriscus cerefolium—Used in salads, soups and for garnishing	25c
*CRESS	Nasturtium officinalis — True watercress. Used for salads, soup	25c
CUMIN	Cuminum cyminum — To flavor soups, curry and pickles.....	10c
DILL	Anethum graveolens — Leaves used for garnishing. Seeds to flavor	10c
FENNEL	Faeniculum vulgari — Has a sweet flavor. Used the same as celery	10c

* Perennials

		Packet
*LAVENDER	Lavandula vera—True lavender. Used for sweet scented sachets.	20c 20c
RADISH	Early Scarlet	10c
ENDIVE	Cichorium endivia — Used for salads and pot herb	10c
MARJORAM	Origanum Majorana—To flavor dressings and meat dishes	20c
OKRA	Hibiscus esculentus—For thickening soups, catchups, stews	10c
ROSEMARY	Rosmarinus officinalis—For seasoning pork and lamb	20c
*RUE	Ruta graveolens — Medicinal plant. Shoots used in salad	25c
RUCOLA	An herb with strong, pungent radish flavor. Used for salads	10c
PARSLEY	Petroselinum crispa — Used for garnishing	10c
PARSLEY	P. filicinum—Italian parsley. Also used for garnishing	10c
*SAGE	Salvia officinalis—Used to season pork and poultry	35c
SAVORY	Satureja bortensis — The bean herb. Bohnenkraut	20c
*SORREL	Rumex acetosa — Makes a fine cream soup	15c
SAFFRON	Crocus sativus—Used as a culinary dye	15c
*TANSY	Tanacetum vulgaris — An herb with medicinal value	25c
*THYME	Thymus vulgaris — One of the most popular seasonings	25c
*HYSSOP	Hyssopus officinalis—A decorative plant with medicinal value	20c

* Perennials

HERB PLANTS

BALM Melissa officinalis .....35c each
BEE-BALM Monarda didyma .....30c "
BETONY Stachys officinalis .....35c "
BORAGE Borago officinalis .....35c "
BURNET Sanguisorba minor .....35c "
CATNIP Nepeta Cataria .....30c "
CHIVES Allium Schaenoprasum .....30c "
CHAMOMILE Anthemis nobilis .....40c "
COSTMARY Chrysanthemum Balsamita....30c "
HOREHOUND Marrabium vulgare.....35c "
HYSSOP Hyssopus officinalis .....35c "
LAVENDER Lavandula Vera.....50c "
LAVENDER COTTON Santolina incana...35c "
LEMON VERBENA Aloysia citriodora.....35c "
LOVAGE Levisticum officinale.....35c "
MARJORAM POT. Origanum vulgare.....35c "
ANISE MINT Mentha viridis anisatus.....40c "
APPLE MINT Mentha rotundifolia.....30c "
CREEPING MINT Mentha Requieni.....35c "
LEMON MINT Mentha citrata.....30c "
PEPPERMINT Mentha piperita.....30c "
SPEARMINT Mentha viridis.....35c "
ROSEMARY Rosmarinus officinalis.....30c "
RUE Ruta Graveolens .....35c "
SAGE Salvia officinalis .....50c "
SAVORY, WINTER Satureja montana.....35c "
TANSY Tanacetum vulgare .....35c "

LEMON THYME Thymus citriodorus.....35c "

COMMON THYME Thymus vulgares.....35c "

CRIMSON THYME Thymus Serpylum coccineus .....40c "

MOTHER OF THYME Thymus Serpylum..40c "

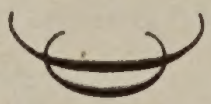
VALERIAN Valeriana officinalis.....35c "

WOODRUFF (Waldmeister) Asperula odorata .....50c "

FRINGED WORMWOOD Absinthium frigida .....40c "

TARRAGON Artemisia Dracunculus.....55c "

ROSE GERANIUM .....35c "



PLANTS WILL BE SHIPPED ONLY DURING THE MONTHS OF APRIL, MAY AND JUNE AT PROPER PLANTING TIME

WE thank you for this opportunity to present the highlights of the harvest as featured by

TWIN TREES GARDENS

All mail orders will receive the prompt attention of our mail order department. Your choice with accompanying card may be sent directly to the recipient with assurance that it will be properly prepared and packaged.

All items in this handbook will be sent *delivery charges prepaid,* anywhere in the United States.

TWIN TREES GARDENS

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